



HGF Spring Workshop 2023

26 – 27 April 2023, Belgium

Venue 26th of April: Puratos NV, Industrialaan 25, 1702 Groot-Bijgaarden BE
Venue 27th of April: KU Leuven Auditorium - Kasteelpark Arenberg 1, Heverlee, BE

PROGRAMME (19 April 2023)

▪ WEDNESDAY, 26 April 2023

- 08:00** Bus Transfer from Brussels to Groot-Bijgaarden
- 09:00-12:00** Visit to Puratos, including laboratory facilities, test centres and Puradome.
- 12:00-13:00** Light Lunch
- 13:00-14:10** **SESSION 1 – Developing solutions to use sustainably produced African crops into nutritious foods for nutrition security (from farm to fork)**

Chair: Natalia Rosa-Sibakov, VTT, FI

	<i>Presenter</i>	<i>Topic</i>
13:00-13:10	Natalia Rosa-Sibakov VTT, FI	InnoFoodAfrica short introduction
13:10-13:40	Ndegwa Maina University of Helsinki, FI	The future of African crops: the challenge of increasing the productivity of smallholder farming
13:40-14:10	Habtu Abraha Puratos, BE	The challenges and opportunities of substituting climate-smart crops for imported wheat in the African bakery industry

- 14:10-15:00** Coffee Break
- 14:10-15:00** **HGF Board Meeting (Board members only)**
- 15:00-16:00** **SESSION 1 – part II**

Chair: Natalia Rosa-Sibakov, VTT, FI

15:00-15:30	Riette de Kock University of Pretoria, ZA	First insights from the Africa-Europe cross-cultural food choice survey
15:30-15:50	Kaleab Baye Addis Ababa University, ET	Nutritional status and dietary solutions
15:50-16:00	Final Considerations	

- 16:00-17:00** **HGF General Assembly**
- 17:00** Bus Transfer to Brussels
- 19:00** **Joint HGF DINNER in Brussels at [Bonsoir Clara](#), Rue Antoine Dansaert 22, 1000 Bruxelles**

▪ **THURSDAY, 27 April 2023**

08:00 Bus Transfer from Brussels to Leuven

09:00-12:15 **SESSION 2 – Fermentation and impact on sensory quality, food safety and shelf life**

Chair: Jan de Vries, Nutrition Solutions, NL

	<i>Presenter</i>	<i>Topic</i>
09:00-09:10	Christophe Courtin KU Leuven, BE	HealthFerm short introduction
09:10-09:40	Naushad Emmambux University of Pretoria, ZA	Impact of fermentation on the techno-functional properties of African grains
09:40-10:10	Hanna-Leena Alakomi VTT, FI	Impact of microbial fermentation on food safety and shelf life
10:10-10:40	Kim Ib Sørensen Chr. Hansen A/S, DK	Learnings of dairy fermentation processes

10:40-11:00 Coffee Break

11:00-11:30	Fabienne Verté Puratos, BE	Cereal fermentation, food safety, shelf life and food texture and taste
11:30-12:00	Maxime Michaud Institut Paul Bocuse Research Center, FR	Culinary consequences of fermentation technologies using cereals and pulses and how to deal with
12:00-12:15	Christophe Courtin KU Leuven, BE	Summary and conclusion

12:15-13:00 Light Lunch

13:00 **CLOSING**

Please register for the spring workshop [HERE](#).

Also Non-HGF Members are warmly invited to join the HGF Spring Workshop 2023 but need to pay a cost reimbursement for food and transportation, while the workshop is offered free of charge to HGF Members / IFA Partners and HealthFerm Partners. For the 26.4. a max of **50 people** can attend. This shall be allocated on a first-come, first-served basis.